



## **Asian Fusion Tuna Burger**

### **Ingredients**

2 pounds Ahi tuna, coarsely ground or chopped  
½ cup panko bread crumbs  
1 egg, beaten  
1 tablespoon sesame oil  
1 tablespoon soy sauce  
2 tablespoon vegetable oil  
18 medium shitake mushrooms, stems removed and sliced  
2 tablespoon hoisin sauce  
¼ c chopped cilantro  
1 bunch green onion, green parts only, sliced across  
6 sesame buns, split and toasted  
2 cups finely shredded Napa cabbage

### **Instructions**

Gently combine tuna, panko, egg, sesame oil, and soy sauce. Form into 6 patties.

Heat sauté pan over medium-high heat. Add vegetable oil and shitake mushrooms. Cook until softened, about 5 minutes. Remove from heat and mix in hoisin, cilantro and green onions.

When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to preference.

Lay out six bun bottoms, layer with cabbage, tuna patties, mushroom mixture and bun tops.

Pairs perfectly with Sauvignon Blanc.